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# Mrs Fields Cinnamon Maple Rings

Categories: Cookies

Yield: 48 servings

# **2 c All-purpose flour**

1/4 c Sugar

1 c Butter; chilled

Sliced into 8 pieces

1/4 c Maple syrup; chilled

2 tb Ice water; or as needed Filling:

1/4 c Sugar

# 4 ts Ground cinnamon

## Topping:

1/4 c Maple syrup

Recipe by: Ruth Burkhardt  
(KKBG35A) Combine flour and sugar in a medium bowl using an electric mixer set on medium speed. Add butter and mix until the dough forms small, pea-sized pellets. Add chilled maple syrup and 2 Tbl water, and mix on low speed until dough can be formed into a ball, do not overmix or the dough will be tough!

Separate dough into 2 balls and flatten into disks. Wrap dough tightly in plastic wrap or place in plastic bags. Refrigerate for 2 hrs.

To Prepare the Filling: Combine the sugar and cinnamon in a small bowl.

Preheat oven to 325d F. Using a floured rolling pin on a floured board, roll one piece of dough into a rough rectangle 10 inches wide, 15

inches long, and 1/8 inch thick. Sprinkle dough with half of the cinnamon-sugar filling. Starting with smaller side, roll dough up tightly into a cylinder. Wrap each roll in plastic wrap and refrigerate for 1 hour.

Using a sharp thin knife, cut 1/4 inch slices from each roll. Place slices on ungreased baking sheets, 1 inch apart. Brush tips lightly with 1/4 cup maple syrup. Bake for 16-17 minutes or until light golden brown.

Immediately transfer cookies to a cool, flat surface.